

ROYALTON

PARK AVENUE

EVENTS MENU

TAX AND GRATUITY NOT INCLUDED

EXECUTIVE CHEF:
ENRICO PRIMARTI



FAMILY-STYLE DINNER

FOR THE TABLE
WARM BREAD + CULTURED BUTTER

FIRST

BURRATA SWEET + SOUR TOMATO, GRILLED TOAST

BRUSSELS SPROUT TACOS THAI CHILI, PEPPER JAM, CARAMELIZED YOGURT

HUMMUS SUNFLOWER DUKKA, LAFFA

JUMBO SHRIMP DUMPLING SWEET + SOUR SAUCE

WARM TOMATO + OLIVE TARTLET PARSLEY, GARLIC

SALAD

MARKET LETTUCES SOFT HERBS, ITALIAN VINAGRETTE

MAIN

8oz HANGER STEAK DEMI GLACE

MARKET FISH CAPER + LEMON BUTTER

TRADEMARK'S BRICK CHICKEN LEMON, ROSEMARY

RIGATONI BOLOGNESE LAMB BOLOGNESE, SHAVED PARMESAN

WILD MUSHROOM RISOTTO

SIDES

HERB ROASTED SWEET POTATOES

CRISPY BRUSSELS GARLIC, PARMESAN, CHILI INFUSED HONEY

WILD MUSHROOMS SHALLOTS, PARSLEY

FARRO SAUTÉED KALE, LEMON

CRISPY ONION RINGS SMOKEY HORSERADISH AIOLI

DESSERT

NY CHEESECAKE CHOCOLATE COOKIE

PASSED HORS D'OEUVRES 1 HOUR

\$30 PER PERSON SELECT 6

\$40 PER PERSON SELECT 8

TUNA SALAD CONE GINGER, LEMON, CELERY

LOBSTER SALAD PRESERVED LEMON AIOLI

SMOKED SALMON TARTARE CUCUMBER, CITRUS MAYO

CRAB TOAST CITRUS AIOLI

JUMBO SHRIMP DUMPLING SWEET + SOUR SAUCE

CALAMARI SALAD PICKLED GINGER, RED ONIONS

MINI ELOTE SKEWER SRIRACHA AIOLI, PARMESAN

BRUSSELS SPROUT TACO THAI CHILI, PEPPER JAM, CARAMELIZED YOGURT

AVOCADO TOAST PICKLED RED ONION, PEPPER FLAKES

WARM TOMATO OLIVE TARTLETS PARSLEY, GARLIC

MINI PAN CON TOMATO EXTRA VIRGIN OLIVE OIL

WILD MUSHROOM TOAST WHIPPED RICOTTA, FRICO

GRILLED CHICKEN TIKKA SKEWER CRUSHED PEANUTS

BEEF TARTARE SHALLOT, CAPERS, CHIVES, PARM, CROSTINI

BURGER SLIDER SRIRACHA MAYO, PICKLE

PULLED PORK SLIDER KOREAN BBQ

GRILLED STEAK SKEWER GARLIC, PARSLEY

FRIED CHICKEN SLIDER SPICY HONEY, SHAVED CABBAGE, PICKLE

CHICKEN MEATBALL SKEWER POMODORO

CHEF'S STATIONS

SLIDER \$20 PER PERSON PLEASE SELECT 2

PULLED PORK KOREAN BBQ, PICKLE

CHEESEBURGER AMERICAN, BLACK PEPPER MAYO, PICKLE

FALAFEL CABBAGE SLAW, FETA YOGURT

FRIED CHICKEN PICKLE, SPICY HONEY

CHICKEN MEATBALL POMODORO

TACO \$20 PER PERSON PLEASE SELECT 2

CHICKEN TINGA CILANTRO, ONION

GRILLED STEAK SALSA VERDE

ROASTED MUSHROOMS GUAJILLO AIOLI (VEGETARIAN)

GRILLED SHRIMP SRIRACHA MAYO

WILD MUSHROOM TOAST BURRATA, GRAPE TOMATO

MINI LOBSTER ROLL \$28 PER PERSON

LOBSTER SALAD ON A MINIATURE ROLL

RAW BAR

COCKTAIL SAUCE, MIGNONETTE, FRESH LEMON, TABASCO, REMOULADE, RICE CRACKERS

STANDARD \$30 PER PERSON

EAST + WEST COAST OYSTERS

SHRIMP COCKTAIL

LUMP BLUE CRAB MEAT

LITTLE NECK CLAMS

PREMIUM \$50 PER PERSON

EAST + WEST COAST OYSTERS

SHRIMP COCKTAIL

LUMP BLUE CRAB MEAT

LOBSTER TAIL

SCALLOP CEVICHE

KING CRAB LEGS

CHEF'S STATIONS **CONTINUED...**

CARVING STATION **\$25 PER PERSON** PLEASE SELECT 2

CIDER-BRINED TURKEY BREAST APPLE MAPLE MUSTARD

HERB CRUSTED BEEF TENDERLOIN AU POIVRE

CARVING SIDES **\$9 PER PERSON**

YUKON GOLD FRIES

GRILLED ONIONS + WILD MUSHROOMS

ROASTED GARLIC STRING BEANS

CREAMED SPINACH

HERB ROASTED SWEET POTATOES

ZAATAR ROASTED CARROTS

BUFFET **\$60 PER PERSON**

SALAD PLEASE SELECT 1

BROKEN WEDGE BLUE CHEESE, BACON, GRAPE TOMATO

MARKET LETTUCES SEASONAL VEGETABLES, HERBS, ITALIAN VINAIGRETTE

GREEK GREENS, CUCUMBER, OLIVE, TOMATO, FETA, ONION, RED WINE VINAIGRETTE

KALE CAESAR CROUTONS, PARM

MAIN PLEASE SELECT 2

FLANK STEAK DEMI GLACE

ROASTED CHICKEN LEMON, ROSEMARY

CHATHAM COD CAPER, BUERRE BLANC

PAN SEARED SALMON MISO MARINATED

LEG OF LAMB SALSA VERDE

WILD MUSHROOM RISOTTO HERB PESTO, GRANA PADANO

PASTA PLEASE SELECT 1

RIGATONI ALLA NORMA BASIL, POMODORO, BURRATA

CRAB MAC + CHEESE ELBOW PASTA, NUESKE'S BACON

ORECCHIETTE CHICKEN SAUSAGE, SPINACH

PENNE A LA VODKA

RIGATONI BOLOGNESE LAMB BOLOGNESE, SHAVED PARMESAN

SIDES PLEASE SELECT 1

ZAATAR ROASTED CARROTS

ROASTED GARLIC STRING BEANS

FARRO WITH SAUTÉED KALE + LEMON

GRILLED ONIONS + WILD MUSHROOMS

ROASTED SWEET POTATOES

CREAMED SPINACH

RECEPTION DISPLAYS 1.5 HOURS

TAPAS \$30 PER PERSON

TORTILLA ESPANOLA
MIXED OLIVES
GRILLED CALAMARI SALAD
CHORIZO + MANCHEGO
PAPRIKA TOASTED ALMONDS
PATATAS BRAVAS
VEGETABLE BOCADILLOS

FAR EAST \$30 PER PERSON

CHILLED SESAME NOODLES SHRIMP, PEANUT DRESSING
GRILLED SHISHITO PEPPERS
SHRIMP WONTONS SWEET + SOUR SAUCE
VEGETABLE SPRING ROLLS
SPICY RED PEANUTS
EDAMAME SEA SALT
SEAWEED SALAD

THE MED \$30 PER PERSON

HUMMUS SUNFLOWER DUKKA
CRISPY CHICKPEAS
FALAFELS DILL YOGURT
BALSAMIC GRILLED PORTOBELLO MUSHROOMS
FARRO SALAD KALE, LEMON, EVOO
MARINATED OLIVES
CHICKEN MEATBALLS POMODORO

ARTISANAL CHARCUTERIE + FARMSTEAD CHEESE

\$15 PER PERSON

ACCOUTREMENTS, ARTISANAL BREAD + CROSTINI

BEVERAGE

BEER + WINE

2 HOURS: **\$25 PER PERSON**

+ PER ADDITIONAL HOUR **\$20PP**

RED & WHITE WINES, ASSORTED CRAFT BEERS,
ASSORTED FRESH JUICES, SOFT DRINKS, MINERAL WATER

NON-ALCOHOLIC

2 HOURS: **\$15 PER PERSON**

3 HOURS: **\$20 PER PERSON**

ASSORTED FRESH JUICES, SOFT DRINKS, MINERAL WATER,
LA COLOMBE COFFEE, "DAMMANN FRÈRES" TEA

STANDARD BRAND PACKAGE

2 HOURS: **\$30 PER PERSON** + PER ADDITIONAL HOUR **\$20PP**

ABSOLUT VODKA, TITO'S VODKA, AVIATION GIN, BACARDI RUM, EL JIMADOR TEQUILA,
MCCORMICK, SEAGRAMS 7 WHISKEY, RITTENHOUSE RYE, DEWARS WHITE LABEL SCOTCH,
GLENMORANGIE SCOTCH, CAMPARI, BOLS ORANGE LIQUEUR, CARPANO ANTICA VERMOUTH

RED + WHITE WINES

ASSORTED CRAFT BEERS

ASSORTED FRESH JUICES, SOFT DRINKS, MINERAL WATER

ROYAL BRAND PACKAGE

2 HOURS: **\$40 PER PERSON** + PER ADDITIONAL HOUR **\$20PP**

ABSOLUT VODKA, GREY GOOSE VODKA, TANQUERAY GIN, BOMBAY SAPPHIRE GIN,
BACARDI SILVER + 8YR RUM, PATRON SILVER + REPOSADO TEQUILA, MAKERS MARK BOURBON,
HUDSON RYE, JOHNNIE WALKER BLACK LABEL SCOTCH, MACALLAN 12 SCOTCH,
HENNESSEY VSOP, CAMPARI, BOLS ORANGE LIQUEUR, CARPANO ANTICA VERMOUTH

PREMIUM RED, WHITE, SPARKLING WINES

ASSORTED CRAFT BEERS

ASSORTED FRESH JUICES, SOFT DRINKS, MINERAL WATER

**SPECIFIC SPIRITS MAY BE AFFECTED BY AVAILABILITY AND SEASONALITY*

ADD-ONS 2 HOURS

HAIR OF THE DOG **\$30 PER PERSON**

INCLUDES 3 HOUSE CURATED CRAFT COCKTAILS **FROM OUR COCKTAIL MENU*

WHISKEY TASTING

ADD A CUSTOM WHISKEY TASTING TO YOUR EVENT

SEASONAL SELECTIONS OF BOURBON, RYE & SCOTCH

SELECT 3: **\$20 PER PERSON** SELECT 4: **\$25 PER PERSON** SELECT 5: **\$25 PER PERSON**

OLD FASHIONED BAR **\$45 PER PERSON**

A CUSTOM OLD FASHIONED BAR CURATED BY OUR BEVERAGE DIRECTOR